

BOTANICAL HOTEL

Old School VS New School Truffle Dinner

Tuesday August 11 2026

ARRIVAL

Donovan Cooke

Foie gras mousse, madeira jelly, pickled mushroom, hazelnut

Blake Werner

Chicken and scallop toast

START

Donovan Cooke

64° slow cooked egg, salsify and potato risotto, chorizo, smoked potato foam

Blake Werner

Moreton Bay bug cappelletti, smoked creme fraiche

FOLLOW

Donovan Cooke

Free range chicken 'en Vessie', truffle leek, celeriac, truffle sauce

Blake Werner

Tasmanian venison loin, swede, beetroot and truffle sauce

FINISH

Donovan Cooke

Chestnut cassonade, drunken prunes, truffle ice cream

Blake Werner

Baked truffled Delice de Bourgogne, local honeycomb, bark



FRIEND & BURRELL

THE WORLD'S FINEST FOODS

FLINDERS TRUFFLES

MORNINGTON PENINSULA

@cooke.donovan

@blake_werner17
@friendandburrell

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